

ENTREES

Rosemary & sea salt focaccia,
extra-virgin olive oil | 8

Gin & beetroot cured trout, quinoa crisp,
radish, dill oil, lemon, crème fraîche (gf)
| 26

Kangaroo tartare, olive brick pastry,
chives, cornichon, horseradish, weeds
from the river (df) | 25

Crispy cauliflower & grilled okra, tumeric
coconut cream, spiced peanut crumb
(vg, df, n) | 23

Stracciatella, pickled melon, fennel
pangratatto (v) | 24

SIDES

Burnt cabbage, smoked tomato beurre
blanc, crispy pork skin (gf) | 14

Crispy chat potatoes, rosemary & sage
duck fat, bread sauce, dukkah (df, n) | 14

Honey roasted root veg, hard herbs,
smoked potato aioli, lemon (v, gf, df) | 15

Charred broccolini, roasted red onions,
sumac cashew cream, toasted almonds
(vg, n, gf, df) | 15

MAINS

Whole Nimbo butterflied trout, capers,
garlic butter, lemon, dill (gf) | 53

Provenir 300g Scotch fillet, caramelised
pearl onion, parsley, bone marrow, jus
(gf) | 65

Gundagai lamb rack, caponata,
gremolata (gf, df, n) | 55

Grilled eggplant, harissa, spicy chickpeas,
chermoula, hazelnut (vg, n, df, gf) | 28

Peri peri glazed Murray cod, sumac
almond cream, heirloom tomato, radish,
mint, cucumber (df, n) | 49

Gnocchi, pumpkin purée, kale, confit
garlic, sage, house made ricotta,
pangratatto (v) | 31

DESSERTS

Crème caramel, biscotti, pistachio (v, n)
| 17

Chocolate & wattle seed mousse, toffee
shard, brownie crumb, macerated berries
(v, n) | 17

Cheese board, house-made lavosh,
chutney, dried & fresh fruit (v) | 28